

# Washoe Zephyr Zymurgists

*The Homebrew Club for the greater Reno,  
Washoe Valley, Truckee Meadows Region*

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## Wining and Dining

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When the WZZ faithful and their guests gathered on May 21st at the home of Susan, Mac and Tom the culinary offerings were delightful, the beer flowed like wine and the wine ..... well, you get the picture. The atmosphere was congenial and all seemed to enjoy themselves as the evening progressed from samplings of Tom's pork mole', some very tasty cheeses and an impressive array of fresh veggies to pourings of a wide variety of potent potables. A couple notable offerings were Giles' well aged 2005 Petite Sirah and Susan's home made focaccia.

Once again the guitars emerged at a WZZ meeting, although with a little different focus this time. Instead of a blues jam the music was decidedly more folksy, with two ladies (Lee and Tamara) lending their considerable vocal talents to the endeavor.



*Lee entertains the troops*



*Mac & Susan smile while Tom pounds one down!*



*Tom's long time friend Rich was a special guest*



*Dawn threatens Giles with scallion impalement*



*Dead soldiers abound*



*Tamara, Mac & Lee prepare for their shot on American Idol!*

# Recipe of the Month

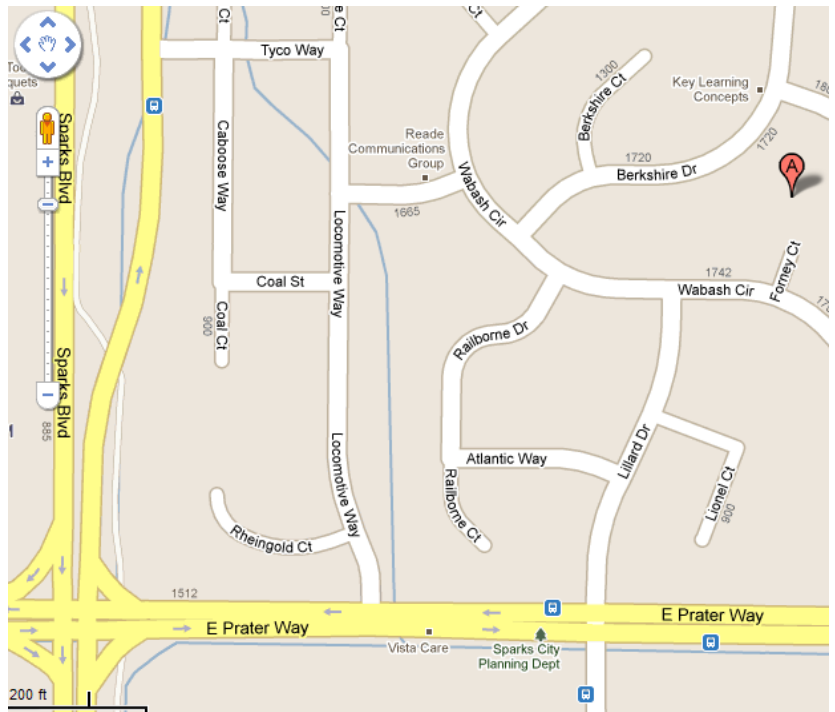
## Black Rye IPA (5 gallons)

10 lbs. Maris Otter pale ale  
 4 lbs malted rye  
 3 lbs Munich  
 1 lb 40 L caramel  
 1/2 lb caraffa  
 1/2 lb rice hulls  
 2 oz Amarillo  
 2 oz Citra  
 1 oz Cascade  
 WLP 007 Dry English yeast

Grind caraffa to flour before using. The PH of mash and sparge water should be between 5.5 to 6.0. Adjust if necessary with 1/2 tsp each gypsum, sea salt and lactic acid. Mash at 156 to 158 degrees for 1 hour. Mash out at 170 degrees. Sparge with boiling water to collect enough wort for a 2 hour boil. Bring to a boil and add Amarillo hops. Add 1 tsp calcium carbonate in the last 15 minutes of the boil. Cool wort, pitch yeast and ferment at 65 degrees. Dry hop with citra and cascade.

Frank 'N Stein  
 Sat. June 11 at 6 PM

Hey guys and ghouls, it's time once again for that monster of a party, the Frank 'N Stein. Tom's brewed up 22 different beers (!) and has a few scary surprises in the mix. As usual there will be all the beer and sausages you can wolf down, so bring whatever side, salad or dessert you want to stitch together. The event will be held at Castle Barnes at 1766 Forney Ct. in Sparks. If you need help getting there give Tom a shriek at 813-8042.



## Upcoming meetings:

So far no one has committed to hosting the next 2 WZZ meetings. If you're interested in having an event at your house contact Rob at the Reno Hombrewer. 329-2537

We're on the Web:  
<http://washoezz.net>

# NCHF Update

The 2 beer styles for the club only keg competition have been announced. The first is a west coast IPA, so get those in-your-face hop recipes brewing. The second style has a new twist this year – the mystery hop challenge. For this beer, the NCHF will supply the club with a bunch of a new variety of hops and give us any information they have on it to get brewing. There will be enough hops for a test batch or two as well as the final product. The beer can be any style but it should showcase the hops. We'll need one WZZ member to represent the club and register on the NCHF site. All this can be discussed at the Frank 'N Stein, but with just over 3 months to go until the festival it's time to get going on this. It sure sounds like a fun experiment. Full details are available at <http://www.nchfinfo.org/>

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